Unit	Curriculum Map Sub		ject PE	Year	Year GCSE PE	
	Summary	Skills	Assessment	British Values and SMSC	Career links	Cross-curricular links
Practical sports	Throughout the course, students will participate in a variety of individual and team sports. Two of the five lessons a fortnight will be practical. The selection of sports will depend upon the cohort of the group and the most likely sports to be selected by the students.	Students will develop core and advanced skills, they will be able to apply them in either isolated or competitive conditions. (Most both) Students will develop tactical awareness of how the skills are applied in a competitive environment to outwit their opponents. Students will develop physical components of fitness.	Practical assessment. 1 team 1 individual 1 of either Each sport represent 10% of the course. Students awarded grade after each sport and moderated from another PE teacher.	Sportsmanship it's importance. Rule of law/rules, respect of other players and the officials.	Links made to different sporting professions. (Officials, coaches and professional athletes). Pathways linked to option choices and future opportunities.	Numeracy links via scoring and angles. Literacy links through questioning, explanation resource cards to support. Science links through biology and short/long term effects on bodies systems.
Anatomy and physiology and training to develop fitness.	Students will develop knowledge and understanding of how the body is structured and how exercise has an impact upon it. Students will explore different fitness tests and training methods to develop components of fitness.	Students will develop knowledge and aware skills in anatomy and physiology. They will have the knowledge and skills to design an appropriate training programme to develop the performance of an athlete as well as their health and well- being.	Regular low stakes assessments, through recapping and recalling content of lesson. 3 x mini assessments out of 30. (30% of this section represents the course, a one, one hour exam with a total of 60 marks available.)	Students will understand the importance of respecting themselves, their health and fitness levels. They will understand how to respect others who are trying to improve their health and well-being.	(Officials, coaches and professional athletes). Pathways linked to option choices and future opportunities.	Science links through biology and short/long term effects on bodies systems. Numeracy through fitness and data analysing.
NEA written piece of controlled work	Student will have 14 hours to complete a NEA written piece of controlled work.	Students will use skills and knowledge learnt from the anatomy and physiology and training to develop fitness syllabus to complete a written NEA.	The NEA is worth 10% of the overall course.		Personal training links when writing the action plan.	Literacy skills when writing NEA Science links with biology Mathematics links with data analysis.
Socio cultural issues and sport psychology.	Students will develop knowledge and understanding of socio culture issue in sport, sport psychology and health and well-being.	Students will learn knowledge across different topics and understand how they are applied in a practical environment, they will be able to apply practical examples to each. Students will recognise ways to improve physical	Regular low stakes assessments, through recapping and recalling content of lesson. 3 x mini assessments out of 30. (30% of this section represents the course, a one, one hour exam with a	Sportsmanship, gamesmanship and deviance in sport. Ethics and codes of conduct linking to rules/regulations. Respect of other players, coaches and officials as well as yourself in	Sports media and journalism. Sports psychology and future pathways/options in sport.	Sociology – Ethics and conduct. Media studies links to positive and negative influences on the individual / team Science- Biology, health and well-being Science –Performance enhancing drugs.

	and mental health for themselves and others.	total of 60 marks available.)	particular your health and well-being.		Food technology – Components of diet/health and nutrition
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